

ISLAND BRASSERIE

Brunch

EVERY SATURDAY AND SUNDAY FROM 11:30 TO 4PM

**ENJOY FAVORITES FROM À LA CARTE SELECTIONS OR
CHOOSE 2-COURSE FOR \$69* | ADD DESSERT FOR \$12**

SELECT FIRST COURSE FROM BREAKFAST FAVORITES AND INTERLUDE

SELECT SECOND COURSE FROM ROAST OR MAINS

A SYMPHONY OF SIPS | \$69

ELEVATE YOUR BRUNCH EXPERIENCE WITH A CURATED ASSORTMENT OF
UNLIMITED SIGNATURE COCKTAILS, WINES, AND CRAFT BREWS,
SAVORED OVER TWO HOURS OF ENJOYMENT.

THE MIMOSA BAR | \$15

MIMOSA CLASSICA

FRESH ORANGE JUICE

MIMOSA AI FRUTTI ROSSI

MIXED BERRIES

MIMOSA TROPICALE

PINEAPPLE, MANGO & LIME

MIMOSA AL PASSION FRUIT

PASSION FRUIT

MIMOSA AMALFITANA

LEMON | HONEY

BLOODY MARY | \$15

BLOODY MARY CLASSIC

VODKA | TOMATO JUICE |
WORCESTERSHIRE SAUCE | LEMON
| SALT | PEPPER | TABASCO | CELERY

BLOODY MARIA

TEQUILA | TOMATO JUICE |
WORCESTERSHIRE SAUCE | LIME |
JALAPEÑO | SALT | TAJÍN RIM

BLOODY MEDITERRANEA

VODKA | DRY SHERRY | TOMATO
JUICE | FRESH BASIL | LEMON JUICE
| DRIED OREGANO | PEPPER |
CELERY SALT | OLIVES

CANADIAN MARY

VODKA | CLAMATO JUICE |
WORCESTERSHIRE SAUCE | LIME |
CELERY SALT | TABASCO | OLIVES

BLOODY MAHARAJA

VODKA | V8 JUICE |
WORCESTERSHIRE SAUCE | FRESH
GINGER | INDIAN SPICES | SALT |
CRISPY ONION | CORIANDER

MARGARITA | \$15

CLASSIC MARGARITA

TEQUILA | TRIPLE SEC | LIME JUICE |
SIMPLE SYRUP | SPECIAL SALT

ITALIAN RIVIERA

TEQUILA | LIMONCELLO | BASIL |
LEMON JUICE | ROSEMARY SALT

KYOTO GARDEN

TEQUILA | TRIPLE SEC | YUZU |
HONEY | MATCHA RIM

MEDITERRANEAN SUNSET

TEQUILA | TRIPLE SEC |
BLOOD ORANGE | OREGANO

LATINA PASSIFLORA

TEQUILA | TRIPLE SEC |
PASSION FRUIT PURÉE | TAJIN RIM

ZERO PROOF SIGNATURE

VERDANT SPRITZ | 12

LYRE'S ITALIAN SPRITZ, LEMON JUICE, MANGO PURÉE, CUCUMBER SLICES, MINT LEAVES, GINGER BEER

SMOKED PARADISE SOUR | 12

FLUÈRE SMOKED AGAVE, PASSIONFRUIT JUICE, ORANGE JUICE, MARASCHINO CHERRY JUICE, LEMON JUICE

PINEAPPLE PEPPER POP | 12

PINEAPPLE JUICE, LIME JUICE, JALAPEÑO, GINGER, SODA WATER

FRESHLY PRESSED JUICES | 12

GREEN REVIVAL

KALE | CUCUMBER | GREEN APPLE |
LEMON | MINT

GLOW UP

CARROT | ORANGE | GINGER |
TURMERIC | PINEAPPLE

CITRUS ZEN

GREEN TEA | GRAPEFRUIT | LEMON |
CUCUMBER | MINT

TROPICAL TAN

MANGO | PAPAYA | CARROT | LIME

CLASSIC JUICE

PINEAPPLE, CARROT, ORANGE, GRAPEFRUIT,
WATERMELON, APPLE

SMOOTHIES | 15

SUPER BERRY

STRAWBERRY | RASPBERRY |
BLUEBERRY | YOGURT

MANGO PARADISE

MANGO | MANGO NECTAR | BANANA |
NON FAT YOGURT

GO-RILLA

BANANA | ALMOND MILK | CHOCOLATE
PROTEIN | NON-FAT YOGURT |
PEANUT BUTTER

BREAKFAST FAVORITES

ORGANIC EGGS

SERVED WITH BREAKFAST POTATOES & TOMATO

THREE EGGS OMELETTE | D | 15

ROASTED TOMATO | CHOICE OF TOAST | BUTTER

ADD-INS | \$2 EACH

GOAT CHEESE | GRUYERE CHEESE | CHEDDAR
CHEESE | HAM | BACON | PEPPERS | SPINACH |
TOMATO | ONIONS | MUSHROOMS

TWO EGGS ANY STYLE | D | 12

ROASTED TOMATO | CHOICE OF TOAST | BUTTER

BOILED | FRIED | SCRAMBLED | POACHED

BENEDICT | GL | D

ONE POACHED EGGS | SAUCE HOLLANDAISE |
ENGLISH MUFFIN

CLASSIC | 14

APPLEWOOD SMOKED BACON OR HAM

ROYALE | 18

SMOKED SALMON | SALMON ROE

FLORENTINE | V | 12

SPINACH

BERMUDA | 20

FISH CAKE | AVOCADO

CROQUE MONSIEUR | D | 34

SOURDOUGH | GRUYERE CHEESE | JAMBON DE BAYONNE |
BÉCHAMEL

CROQUE MADAME | D | 36

THE MONSIEUR, WITH SUNNY SIDE EGG

PASTRAMI SMOKED SALMON BAGEL | D | GL | 32

SCALLION CREAM CHEESE | DILL CUCUMBER SALAD

PANCAKES | D | GL | 22

WHIPPED RICOTTA | BERMUDA HONEY | MAPLE
SYRUP

CHOICE OF:

PLAIN | BANANA | CHOCOLATE | BLUEBERRY

FRENCH TOAST | D | GL | 26

DULCE DE LECHE | BURNT HUSK AND VANILLA
CRÈME | PECAN PINOLE CRUMBLE

AVOCADO TOAST | D | GL | 28

ARUGULA | PARMESAN | POACHED EGG

HAM & CHEESE CROISSANT | D | GL | 18

JAMON DE BAYONNE | ALPAGE MOLESON GRUYERE

BERMUDA TRADITION | 28

COD FISH | TOMATO SAUCE | ONION SAUCE |
BOILED EGG | AVOCADO | BANANA | POTATOES

INTERLUDE

ONION SOUP | 16

BURNT ONION POWDER | CRISPY SHALLOT |
GRUYERE TUILE

RADICCHIO SALAD | 24

PASTRAMI BACON | DE BOURGOGNE CHEESE |
WALNUTS | CHIVE DRESSING

HOMEMADE THICK CUT CHIPS | 15

GRAVY MAYONNAISE

JUMBO SHRIMP COCKTAIL | 38

AVOCADO PUREE | TOMATO SALSA

BLUE FIN TUNA WONTON TOSTADA | 29

AJI AMARILLO AIOLI | POMEGRANATE GUACAMOLE |
LIME

BRAISED BEEF CROQUETTES | 18

BLACK GARLIC ROMESCO | 5 YEARS AGED
PARMESAN

CHICKEN LIVER PARFAIT | 34

CHERRY COMPOTE | PORT WINE | BRIOCHE

MAINS

BEETROOT WELLINGTON | 42

MUSHROOM DUXELLES | SPINACH CREPE |
CABBAGE | PORT WINE JUS

CLASSIC BRITISH FISH "N" CHIPS | 38

TARTARE SAUCE | LEMON

CRUSTED SALMON | 54

FENNEL VELOUTÉ | SPINACH | SALMON ROE

STEAK & EGGS | 56

10OZ STRIPLOIN | FRIED EGGS | CHIMICHURRI

PORK PIE "WITH A TWIST" | 48

BONE MARROW | MASH POTATOES | BRAISED
PORK & APPLE GRAVY

ROAST TRADITIONS

ALL ROASTS SERVED WITH

YORKSHIRE PUDDING | ROAST POTATO |
CAULIFLOWER CHEESE | CARROTS | PARSNIPS |
STEAMED GREENS

SIRLOIN OF BEEF | SERVED PINK | 52

CLASSIC PORK BELLY | 42

LAMB SHANK | 54

ROASTED HALF CHICKEN | 44



OUR COMMITMENT TO SUSTAINABILITY

We collaborate with numerous small local farmers and vendors

Our menus have a selection of alternatives to satisfy a number of special diets
including Gluten-Free, Dairy-Free, Vegetarian, and Vegan.

D Dairy | GL Gluten | VG Vegan | VVegetarian

Our prices are in \$ and subject to 17% service charge